

Lasagna with Ground Pork and Ground Beef

Meal Components: Vegetable, Grains, Meat / Meat Alternate

Main Dishes, D-25A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	2 lb 2 oz		4 lb 4 oz		1. Brown ground beef and ground pork. Drain. Continue immediately. Add onions and granulated garlic. Cook for 5 minutes.
Raw ground pork (no more than 20% fat)	1 lb 2 oz		2 lb 4 oz		
*Fresh onions, chopped	3 lb	2 qt	6 lb	1 gal	2. Add pepper, parsley, canned tomatoes, tomato paste, water, and seasonings. Heat to boiling, uncovered. Remove from heat.
OR	OR	OR	OR	OR	
Dehydrated onions	9 oz	1 qt 2/3 cup	1 lb 2 oz	2 qt 1 1/4 cups	
Granulated garlic		2 Tbsp		1/4 cup	
Ground black or white pepper		1 tsp		2 tsp	
Dried parsley		1/4 cup		1/2 cup	
Canned diced tomatoes, with juice	4 lb 4 oz	2 qt 1/4 cup (2/3 No. 10 can)	8 lb 8 oz	1 gal 1/2 cup (1 1/3 No. 10 cans)	
Canned tomato paste	1 lb 12 oz	3 cups 2 Tbsp (1/4	3 lb 8 oz	1 qt 2 1/4 cups (1/2	

Water		3 qt		1 gal 2 qt	
Dried basil		3 Tbsp		1/4 cup 2 Tbsp	
Dried oregano		3 Tbsp		1/4 cup 2 Tbsp	
Dried marjoram		1 Tbsp		2 Tbsp	
Dried thyme		1 tsp		2 tsp	
Enriched lasagna noodles, uncooked (at least 0.78 oz each)	2 lb 12 oz	56 each	5 lb 8 oz	112 each	<p>3. Assemble ingredients as follows: In steamtable pans (12" x 20" x 2 ½") which have been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans. For each pan 1st layer-1 qt ½ cup sauce</p> <p>4. 7th layer-6 ¼ oz (1 ½ cups 1 Tbsp) process American cheese and 9 ½ oz 2 ¼ cups 2 Tbsp) mozzarella cheese</p>
Cheese blend of American and skim milk cheeses, shredded	1 lb 9 oz	1 qt 2/14 cups	3 lb 2 oz	3 qt 1/2 cup	
Lite mozzarella cheese, shredded	2 lb 6 oz	2 qt 1 1/2 cup	4 lb 12 oz	1 gal 3 cups	<p>5. Tightly cover pans.</p> <p>6. Bake: Conventional oven: 350° F for 1 ¼ -1 ½ hours Convection oven: 325° F for 45 minutes CCP: Heat to 165° F or higher for at least 15 seconds.</p> <p>7. Remove pans from oven. Uncover. Let stand</p>

8. CCP: Hold for hot service at 135° F or higher.
Cut each pan 5 x 5 (25 pieces per pan)

Notes
Comments: *See Marketing Guide. †Italian Seasoning Mix (see G-01, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 50 servings, use ¼ cup 3 Tbsp 1 tsp Italian Seasoning Mix. For 100 servings, use ¾ cup 2 Tbsp 2 tsp Italian Seasoning Mix.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Mature onions	3 lb 7 oz	6 lb 14 oz

Serving	Yield	Volume
1 piece provides 2 oz equivalent meat/meat alternate, ½ cup of vegetable, and ¾ serving of grains/breads.	50 Servings: about 22 lb 12 oz	50 Servings: 2 steamtable pans
	100 Servings: about 45 lb 8 oz	100 Servings: 4 steamtable pans

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Nutrients Per Serving					
Calories	269	Saturated Fat	5 g	Iron	3 mg
Protein	20 g	Cholesterol	35 mg	Calcium	303 mg
Carbohydrate	28 g	Vitamin A	911 IU	Sodium	405 mg
Total Fat	9 g	Vitamin C	17 mg	Dietary Fiber	2 g